raw bar

salmon sashimi 20
soy, mirin, ginger & sesame oil

tuna & avocado sashimi 22
avocado, cilantro, chilli, soy, lime

kingfish sashimi 26
lime, green chilli, thai basil, coconut

tuna & kingfish roll 24
tobiko, sweet soy, avocado, spicy mayo, cucumber

thai crab salad roll 20
salmon, kaffir lime, scud chilli, coriander, japanese mayo, cassava cracker

shrimp tempura roll 16
spicy mayo, avocado, black sesame

asparagus tempura roll 12
avocado, carrot, sweet chilli aioli, cucumber

donburi

salmon donburi 22
tuna donburi 26
seasoned rice, ginger, ssamjang, scallions, sesame, nori

noodles

pad thai 30
chicken, shrimp, or vegetarian, bean sprouts, roast peanuts, rice noodles

pad see ew 30
braised beef, gai laan, sweet soy, rice noodles

egg noodles 30
pork loin, baby bok choy, sesame, chinese cabbage, scallions

service at 15% & VAT at 7.5% is applied to all bills

please inform your server of any dietary requirements or allergies

to share

crispy soft boiled eggs 12
chilli jam, thai basil, roti

corn & coriander fritters 14
ginger, mint, chilli jam, lettuce cups

tempura chicken 18
crispy wonton, scallion, cucumber, sweet chilli sauce, black sesame

pork & prawn dumplings 14
ginger, chilli & black vinegar

shredded duck leg & chicken larb 18
mint, lime, galangal, roast rice

seared bay scallops 22
crispy kurobuta pork belly, palm sugar, red nahm jim

prawn firecrackers 18
chilli paste, avocado mousse

bao buns 5ea
- panko breaded chicken, slaw, japanese mayo
- caramelized pork belly, roast peanuts, chilli paste, cilantro
- crispy barramundi, nahm jim, pickled cucumber, sweet chilli aioli

feed me

Thai cuisine is about sampling and tasting, so put your menu down and make ordering really easy by letting Chef Dave feed your whole table, choosing from a selection of some of his favorite dishes for you to share.

$75 per person (inclusive of VAT + service)

favorites

katsu pork loin 30
panko, apple & cabbage slaw, green nahm jim

thai style butter chicken 34
green chilli, cherry tomatoes, fresh coriander, crispy poppadom

twice cooked beef short rib 36
prik nahm pla, sweet fish sauce, fried roti

gai yang chicken 34
chargrilled chicken, lemongrass & tumeric marinade, papaya salad, boiled egg

organic silken tofu 24
pad ped stir fried asian vegetables, kaffir lime, thai basil

chargrilled salmon 36
banana leaf, dry red curry & fresh coconut

southern style bbq lamb 34
fresh coconut, mint, raita, roti

stir fry

gai laan 12
chinese broccoli, oyster mushrooms, ginger

asian mushrooms 24
baby bok choy, coriander, spice paste

yellow fin tuna 36
chilli jam, asian vegetables, thai basil & marcona almonds

salmon fried rice 24
jasmine rice, red curry, fried egg, chinese broccoli, baby corn

egg fried rice 12
jasmine rice, scallion, prik nahm pla

steak fried rice 30
chinese broccoli, cherry tomatoes, scallions, fried egg

soup

"tom kha" 18
thai coconut soup, chicken, asian mushrooms, asparagus, glass noodles, lime

tonkotsu ramen 18
pork chashu, soft boiled egg, scallions, noodles

salad

green apple salad 36
crispy barramundi, caramelized pork, peanuts, nahm jim dressing

green papaya salad 24
snake bean, cherry tomato, roast peanuts, dried shrimp

shrimp & vermicelli salad 24
fragrant herbs, nouc cham, rice crackers, peanuts

curries

steamed barramundi 36
lemongrass, coconut & turmeric, baby bok choy

massaman curry 36
coconut braised beef brisket, confit shallots, kipfler potatoes

penang curry 34
chicken, shrimp or vegetarian, thai eggplant, sweet potato & peanut

thai green curry 34
chicken, baby corn, apple eggplant, thai basil, kaffir lime

jungle curry 34
braised pork, baby corn, thai eggplant, karachi, holy basil

jasmine rice 4	roti 6
brown rice 6	poppadom 4